

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 3/9/2015      **Business ID:** 113031FE  
**Business:** EL POLLO REY

901 KANSAS AVE  
KANSAS CITY, KS 66105

**Inspection:** 77001192  
**Store ID:**  
**Phone:** 9133714243  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	10:50 AM	12:10 PM	1:20	0:08	1:28	0	
Total:			1:20	0:08	1:28	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
..	..	p	..	..	..

##### Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p	..	..	..	..	..
p	..	..	..	..	..

##### Good Hygienic Practices

Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.		p	..	..	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
	8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	p	..
<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.            [Bottles of water in prep area handsink on cookline. Handsink used to fill sanitizer bucket with water. Corrected on-Site, COS, education. ]</i>						
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.            [No paper towels at handsink in back kitchen area. COS supplied. ]</i>						
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.		p	..	..	..	..	..
	10. Food received at proper temperature.		..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
	12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		p	..	..	..	..	..
	14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
	17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
	18. Proper cooling time and temperatures.		..	..	p	..	..	..
	19. Proper hot holding temperatures.		..	p	..	..	p	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.            [Pinto beans in back kitchen at 118F. Employee stated they were holding there until needed up front on line. COS reheated beans to 165F in oven and placed on cookline. ]</i>						
	20. Proper cold holding temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
	21. Proper date marking and disposition.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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Fail Notes	<p>3-501.18(A)(2)    <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Open half gallon of milk in reach in cooler in kitchen with no date on container. Employee stated it was opened 3/7. COS dated ]</i></p>
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22. Time as a public health control: procedures and record.

..   ..   ..   p   ..   ..

Consumer Advisory	Y   N   O   A   C   R
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23. Consumer advisory provided for raw or undercooked foods.

..   ..   ..   p   ..   ..

Highly Susceptible Populations	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered.

..   ..   ..   p   ..   ..

Chemical	Y   N   O   A   C   R
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25. Food additives: approved and properly used.

..   ..   p   ..   ..   ..

26. Toxic substances properly identified, stored and used.

..   p   ..   ..   p   ..

Fail Notes	<p>7-102.11    <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Bucket of clear water employee identified as sanitizer solution with no label on bucket. COS labeled. ]</i></p> <p>7-201.11(B)    <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Working spray bottle of windex glass cleaner stored on shelving over boxes of RTE soda. COS moved. ]</i></p> <p>7-202.12(A)(2)    <i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT. [Establishment using "meadow fresh" scented Clorox bleach for sanitizing equipment and in sanitizer buckets. Scented bleach not allowed in food service. COS establishment bought regular bleach for sanitizing. ]</i></p> <p>7-207.11(B)    <i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [Pepto bismol stored on shelf over prep table in back kitchen and next to container of pepper. COS removed. ]</i></p>
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Conformance with Approved Procedures	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.

..   ..   ..   p   ..   ..

GOOD RETAIL PRACTICES
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
	28. Pasteurized eggs used where required.	..	..	..	p	..	..
	29. Water and ice from approved source.	p	..	..	..	..	..
	30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
Food Temperature Control		Y	N	O	A	C	R
	31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
	32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
	33. Approved thawing methods used.	..	..	p	..	..	..
	34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
	37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
	38. Personal cleanliness.	p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.	..	p	..	..	p	..
Fail Notes	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [No concentration of chlorine in sanitizer bucket on cookline when inspector checked with sanitizer strip. COS refilled with 50ppm chlorine]</i>						
	40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	..	p	..	..	p	..
Fail Notes	3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Bowl used as a scoop in container of sugar in kitchen area. COS Removed. ]</i>						
	42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
	43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
	44. Gloves used properly.	p	..	..	..	..	..
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	..	..	..	..
Fail Notes	4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Raw chicken stored in non food grade plastic containers in walk in cooler. ]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items p    ..    ..    ..    ..    ..

46. Warewashing facilities: installed, maintained, and used; test strips. p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

47. Non-food contact surfaces clean. p    ..    ..    ..    ..    ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices. p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

50. Sewage and waste water properly disposed. p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned. ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	<p>6-202.14    <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i>  <i>[No self closing doors to restrooms in establishment. ]</i></p> <p>6-501.19    <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.</i>  <i>[Toilet room doors in establishment left open. ]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	<p>5-501.16(C)    <i>If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.</i>  <i>[No trash can at handsink in prep area/cookline. ]</i></p>
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53. Physical facilities installed, maintained and clean. ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	<p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i>  <i>[Light switch covers soiled with dirt. Dirt buildup on ceiling tiles in consumer eating area. ]</i></p>
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54. Adequate ventilation and lighting; designated areas used. p    ..    ..    ..    ..    ..

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p    ..    ..    ..    ..    ..

## EDUCATIONAL MATERIALS

The following educational materials were provided p

*Material Distributed | Education Title #24    Hand Sink Sign*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooking temp  
chicken at 179F

## **Footnote 2**

### **Notes:**

Hot holding  
in steam table top unit, cooked chicken at 164F, 158F  
in steam table top, cooked rice at 175F, MOS cooked pinto beans at 156F

## **Footnote 3**

### **Notes:**

Cold holding  
MOS salsa in reach in cooler at 41F  
milk in reach in cooler in kitchen at 42F  
in walk in cooler, raw chicken at 41F

## **Footnote 4**

### **Notes:**

Contracted pest control, comes monthly

## **Footnote 5**

### **Notes:**

Strips in place for chlorine.

## **Footnote 6**

### **Notes:**

Handsink in kitchen at 109F  
handsink in toilet room at 105F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/9/2015      **Business ID:** 113031FE  
**Business:** EL POLLO REY

901 KANSAS AVE  
KANSAS CITY, KS 66105

**Inspection:** 77001192  
**Store ID:**  
**Phone:** 9133714243  
**Inspector:** KDA77  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/09/15	10:50 AM	12:10 PM	1:20	0:08	1:28	0	
Total:			1:20	0:08	1:28	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/19/15

Inspection Report Number 77001192

Inspection Report Date 03/09/15

Establishment Name EL POLLO REY

Physical Address 901 KANSAS AVE City KANSAS CITY

Zip 66105

Additional Notes  
and Instructions

Follow up scheduled for 3/9/15 or after.